

Dinner Menu

Dinner Buffets

All Working Dinner Buffets include Coffee, Tea and Decaffeinated Coffee
(Minimum of 20 persons)

WORKING DINNER BUFFET #1 \$52.00/person

Artisanal Garlic Baguette
Classic Caesar Salad
Traditional Chicken Parmesan
Penne Pasta in an Alfredo Sauce with Fresh
Parmesan and Chili Flakes
Seasonal Vegetables Sliced
Seasonal Fruit

WORKING DINNER BUFFET #2 \$52.00/person

Assorted Rolls and Butter
Medley of Mixed Greens, Cherry Tomatoes and
Cucumbers with assorted Dressings
Traditional Greek Salad (gf - Feta is on the side)
Freshly Made Hummus with Tabbouleh (gf/df)
Pita and Naan Bread Vegetarian Samosas (df)
Vegan Falafel (df)
Grilled Mediterranean Chicken Kebob with Tzatziki (gf)
Basmati Rice with Chick Pea and Cauliflower Curry
Fruit Cocktail

WORKING DINNER BUFFET #3 \$52.00/person

Assorted Dinner Rolls and Butter
Baby Spinach with Assorted Dressings (gf)
Bow Tie Pasta Salad with Kalamata Olives and
Sun-Dried Tomatoes (df)
Baked Cod with a Tarragon and Fennel Cream on a
bed of White and Wild Rice (gf)
Chicken with Pesto and Mushroom (gf)
Roasted Potatoes
Seasonal Vegetables
Sliced Seasonal Fruit

DINNER BUFFET (minimum 40 persons) \$75.00/person

Artisanal Rolls and Butter

Medley of Garden Greens, Cherry Tomatoes and
Cucumbers, Mandarin Oranges with Assorted
Dressings (gf/df)

Traditional Greek Salad (gf) (df - Feta Cheese
on the side)

Mixed Medley of Mushrooms and Olives (gf/df)

Vegetable Crudit  and Herb Dip (gf)

Entr es

- Carved Slow Roasted Beef Au Jus (gf/df)
- Assortment of Mustards and Horseradish
- Home Style Potato Gnocchi tossed in a
Tomato Basil and Pesto Sauce (gf/df)
- Slow Roasted Chicken Breast glazed with a
Thai Curry Potato Glaze (gf/df)
- Baked Cod glazed with a Grilled Fennel and
Tomato Compote (gf/df)
- Sour Cream and Chive Whipped Potato (gf)
- Seasonal Vegetables

Desserts

- Assorted Cakes and Pastries
- Sliced Seasonal Fruit

(Some gluten free desserts available when pre-ordered)

Coffee, Tea and Decaffeinated Coffee

EXECUTIVE DINNER BUFFET (minimum 40 persons) \$85.00/person

Artisanal Rolls and Butter

Soup of the Day

Baby Spinach with Red Onions, Feta Cheese
(on the side), Cucumbers and Tomatoes with
assorted Dressings (gf/df)

Broccoli with Sweet Potato Salad (gf/df)

Domestic and Imported Cheese Platter with
Soda Crackers

Mixed Medley of Mushrooms and Olives (gf/df)

Entr es

- Carved Slow Roasted Prime Rib Au Jus (gf/df)
- Cheese Tortellini with a Tomato and Basil
Sauce, Parmesan and Chili Flakes on the side
- Boneless Breast of Chicken glazed with a
Bourbon Peppercorn Sauce
- Baked Atlantic Salmon glazed with a Creamy
Seafood Medley on a bed of White and Wild
Rice (gf)
- Brie and Chive Whipped Potatoes (gf)
- Seasonal Vegetables

Desserts

- Assorted Cakes and Pastries
- Sliced Seasonal Fruit

(Some gluten free desserts available when pre-ordered)

Coffee, Tea and Decaffeinated Coffee

Please note: OCEC does not charge a gratuity fee. Minimum catering order is for 10 people unless otherwise indicated.

Plated Dinners

All Plated Dinners are 4 courses and include an Artisan Bread Basket, Soup, Salad, Main Entrée, Dessert, Coffee, Tea and Decaffeinated Coffee. Prices are based on the entrée selected. Choose one entrée.

(Minimum of 20 persons)

Grilled Chicken Supreme on a Bed of Squash **\$75.00/person**
Purée, Roasted Fingerling Potatoes and Seasonal Vegetables with a Coconut Thai Glaze and Fresh Cilantro (gf)

Slow Roasted Boneless Breast of Chicken **\$75.00/person**
marinated in Pesto and Sun-Dried Tomato Glaze, served on a Bed of Leek and Mushroom Ragu with Seasonal Vegetables, Classic Dauphinoise Potatoes finished with a White Wine Cream (gf)

Grilled AAA Sirloin marinated with our..... **\$78.00/person**
In-House Rub served on a Bed of Spaghetti Squash and Seasonal Vegetables, Double Baked Potato with Sour Cream, glazed with a Merlot Sauce and garnished with Pickled Onions (gf)

Slow Poached Atlantic Salmon on a Bed **\$80.00/person**
of Roasted Garlic and Celeriac Purée with Steamed Broccolini, Crispy Onions and Micro Carrots, Parmesan Risotto, drizzled with a Saffron Sauce (gf)

Short Rib Braised to perfection in our Signature **\$80.00/person**
Blend of Vegetables and Beef Broth, served on a Bed of Grilled Fennel and Brie Cheese Mashed Potatoes and Seasonal Vegetables (gf)

Prosciutto Wrapped Chicken Supreme stuffed **\$85.00/person**
with Baby Spinach, Grilled Artichoke Hearts and Mascarpone Cheese, glazed with a Tomato and Tarragon Compote, served with a Parmesan Risotto and Seasonal Vegetables

AAA Prime Rib Centre Cut with Sour Cream **\$100.00/person**
and Chive Whipped Potatoes, Seasonal Vegetables finished with a Whiskey Peppercorn and Gorgonzola Sauce (gf)

Grilled French Cut Veal Chop, served on a **\$100.00/person**
bed of Truffle and Herb Risotto, Broccolini and Caramelized Cipollini Onions with Pan Drippings (gf/df)

Grilled AAA Filet Mignon served with **\$105.00/person**
Dauphinoise Potato and Sweet Potato Pavée, Parsnip and Carrot Purée and Seasonal Vegetables glazed with a Whiskey Peppercorn Sauce (gf)

SOUPS

(Choose one)

- Oven Reduced Tomato Bisque with Fresh Basil and Quinoa, drizzled with Avocado Crème Fraiche (gf)
- Duck Consommé Garnished with Shredded Brome Lake Duck and King Oyster Mushrooms (gf/df)
- Carrot and Parsnip with Fresh Ginger finished with a Cilantro Drizzle (gf/df)
- Cream of Mushroom with Caramelized Leeks and Fresh Tarragon (gf)
- Curried Coconut Thai with Fresh Cilantro and Shrimp (gf)
- Provençal Vegetable Harvest with a Mixed Medley of Beans and Fleur du France Dijon (gf)
- Mussel and Clam Chowder with Saffron and Freshly Chopped Chives (gf)
- Broccoli and Roasted Fennel with Parmesan

SALADS

(Choose one)

- Baby Spinach and Kale Greens with Sesame Roasted Sweet Potatoes and Grilled Fennel with Chia and Sunflower Seeds, drizzled with Lemon and Poppy Seed Dressing (gf/df)
- Arugula, Radicchio and Belgian Endive with Candied Beets, Grilled Artichoke Hearts and Semi Reduced Heirloom Tomatoes with an Avocado and Lime Dressing (gf)
- Medley of Greens with Lightly Toasted Walnuts and White Wine Poached Bosc Pear glazed with a Sherry and Organic Honey Vinaigrette (gf/df)
- Watercress, Baby Spinach and Avocado with Feta Cheese drizzled with a Cilantro Lime Vinaigrette (gf)
- Red Kale and Micro Romaine Caesar with Mustard Croutons, Shaved Asiago Cheese and Crispy Pancetta Chips with Semi Reduced Tomatoes and Classic Caesar Dressing
- Arugula and Baby Spinach with Mango, Pomegranate and Grilled Portobello Mushrooms with Aged Balsamic Vinaigrette garnished with Parmesan Petals (gf)

DESSERTS

(Choose one)

- Classic Mile High Cheese Cake
- Triple Chocolate Mousse Tower of Power
- Carrot Cake and Cheese Cake Duo
- Maple Crème Brûlée
- Bourbon Pecan Pie
- Chocolate Pyramid

All desserts are served with Freshly Whipped Cream and Seasonal Berries

Other Options Available upon request

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